GAS RANGE T1

USER'S GUIDE

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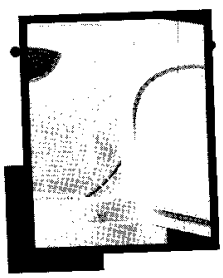
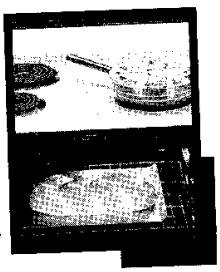
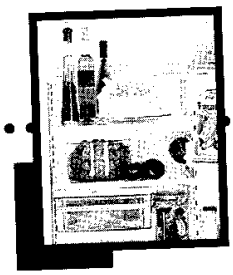


MAYTAG®

KEEP THESE INSTRUCTIONS FOR FUTURE REFERENCE

Welcome.....

Congratulations on your choice of a Maytag gas range. Your complete satisfaction is very important to us.

Read this user's guide carefully. It is intended to help you operate and maintain your new range.

In addition, you will find a booklet entitled ***"Cooking Made Simple."*** It contains information on selecting cookware and provides baking, roasting and broiling tips.

Save time and money. Check the "Before You Call" section of this guide. It lists causes of minor operating problems that you can correct yourself.

However, should you need service, it is helpful to have the model and serial numbers available. This information can be found on the data plate located on the storage drawer frame.

These numbers are also on the Product Registration card that came with your appliance. Before sending in this card, record these numbers along with the purchase date below.

Model Number

_ _ _ _ _ _ _ _ _ _

Serial Number

_ _ _ _ _ _ _ _ _ _

Date of Purchase

_____

IMPORTANT: Keep this guide and the sales receipt in a safe place for future reference. Proof of original purchase date is needed for warranty service.

If you have questions, write us (include your model number and phone number) or call:

Maytag Appliances Sales Company
Attn: CAIR℠ Center
P.O. Box 2370
Cleveland, TN 37320-2370
1-800-688-9900 (USA)
1-800-688-2002 (CANADA)
1-800-688-2080 (U.S. TTY for deaf, hearing impaired or speech impaired)
(Mon. - Fri., 8 am-8 pm Eastern Time)
Internet: http://www.maytag.com

For service information, see page 22.

NOTE: In our continuing effort to improve the quality and performance of our cooking products, it may be necessary to make changes to the appliance without revising this guide.

Important Safety Instructions.....

Read and follow all instructions before using this appliance to prevent the potential risk of fire, electric shock, personal injury or damage to the appliance as a result of improper usage of the appliance.

WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

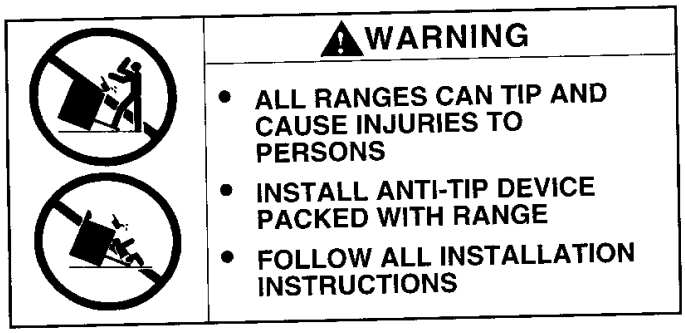
- **Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any appliance.**
- **WHAT TO DO IF YOU SMELL GAS:**
  - **Do not try to light any appliance.**
  - **Do not touch any electrical switch.**
  - **Do not use any phone in your building.**
  - **Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.**
  - **If you cannot reach your gas supplier, call the fire department.**
- **Installation and service must be performed by a qualified installer, service agency or the gas supplier.**

To ensure proper and safe operation: Appliance must be properly installed and grounded by a qualified installer. Have the installer show you the location of the gas shut off valve and how to shut it off in an emergency.

Always disconnect power to appliance before servicing.

To ensure proper operation and avoid possible injury or damage to unit do not attempt to adjust, repair, service, or replace any part of your appliance unless it is specifically recommended in this guide. All other servicing should be referred to a qualified servicer.

General Instructions



⚠WARNING

- **ALL RANGES CAN TIP AND CAUSE INJURIES TO PERSONS**
- **INSTALL ANTI-TIP DEVICE PACKED WITH RANGE**
- **FOLLOW ALL INSTALLATION INSTRUCTIONS**

WARNING: To reduce risk of tipping of the appliance from abnormal usage or by excessive loading of the oven door, the appliance must be secured by a properly installed anti-tip device.

To check if device is properly installed, remove storage drawer and look underneath range to make sure one of the rear leveling legs is properly engaged in the bracket slot. The anti-tip device secures the rear leveling leg to the floor when properly engaged. You should check this **anytime** the range has been moved.

To Prevent Fire or Smoke Damage

Be sure all packing materials are removed from the appliance before operating it.

Keep area around appliance clear and free from combustible materials, gasoline, and other flammable vapors and materials.

If appliance is installed near a window, proper precautions should be taken to prevent curtains from blowing over burners.

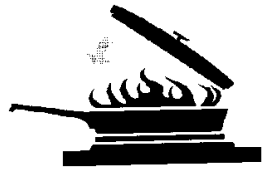
NEVER leave any items on the cooktop. The hot air from the vent may ignite flammable items and may increase pressure in closed containers which may cause them to burst.

Many aerosol-type spray cans are EXPLOSIVE when exposed to heat and may be highly flammable. Avoid their use or storage near an appliance.

Many plastics are vulnerable to heat. Keep plastics away from parts of the appliance that may become warm or hot. Do not leave plastic items on the cooktop as they may melt or soften if left too close to the vent or a lighted surface burner.

To eliminate the hazard of reaching over hot surface burners, cabinet storage should not be provided directly above a unit. If storage is provided, it should be limited to items which are used infrequently and which are safely stored in an area subjected to heat from an appliance. Temperatures may be unsafe for some items, such as volatile liquids, cleaners or aerosol sprays.

In Case of Fire



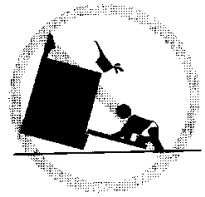
Turn off appliance and ventilating hood to avoid spreading the flame. Extinguish flame then turn on hood to remove smoke and odor.

Use dry chemical or foam-type extinguisher or baking soda to smother fire or flame. Never use water on a grease fire.

If fire is in the oven or broiler pan, smother by closing oven door.

If fire is in a pan on the surface burner, cover pan. Never attempt to pick up or move a flaming pan.

Child Safety



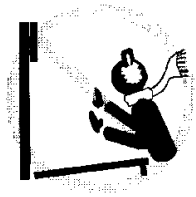
NEVER leave children alone or unsupervised near the appliance when it is in use or is still hot. **NEVER** allow children to sit or stand on any part of the appliance.

Children must be taught that the appliance and utensils in it can be hot. Let hot utensils cool in a safe place, out of reach of small children. Children should be taught that an appliance is not a toy. Children should not be allowed to play with controls or other parts of the unit.

CAUTION: NEVER store items of interest to children in cabinets above an appliance or on backguard of a range. Children climbing on the appliance door to reach items could be seriously injured.

Safety Instructions (continued)

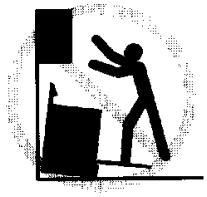
About Your Appliance



NEVER use appliance as a space heater to heat or warm a room to prevent potential hazard to the user and damage to the appliance. Also, do not use the cooktop or oven as a storage area for food or cooking utensils.

Do not obstruct the flow of combustion and ventilation air by blocking the oven vent or air intakes. Restriction of air flow to the burner prevents proper performance and increases carbon monoxide emission to unsafe levels.

Avoid touching oven vent area while oven is on and for several minutes after oven is turned off. Some parts of the vent and surrounding area become hot enough to cause burns. After oven is turned off, do not touch the oven vent or surrounding areas until they have had sufficient time to cool.



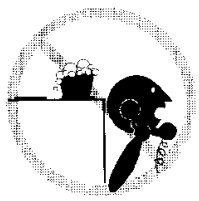
WARNING: NEVER use appliance door, or drawer, if equipped, as a step stool or seat as this may result in possible tipping of the appliance, damage to the appliance, and serious injuries.

Do not touch a hot oven light bulb with a damp cloth as the bulb could break. Should the bulb break, disconnect power to the appliance before removing bulb to avoid electrical shock.

Cooking Safety

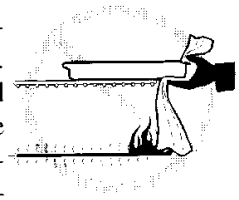
Always place a pan on a surface burner before turning it on. Be sure you know which knob controls which surface burner. Make sure the correct burner is turned on and that the burner has ignited. When cooking is completed, turn burner off before removing pan to prevent exposure to burner flame.

Always adjust surface burner flame so that it does not extend beyond the bottom edge of the pan. An excessive flame is hazardous, wastes energy and may damage the appliance, pan or cabinets above the appliance.



NEVER leave a surface cooking operation unattended especially when using a high heat setting or when deep fat frying. Boilovers cause smoking and greasy spillovers may ignite. Clean up greasy spills as soon as possible. Do not use high heat for extended cooking operations.

NEVER heat an unopened container on the surface burner or in the oven. Pressure build-up may cause container to burst resulting in serious personal injury or damage to the appliance.



Use dry, sturdy potholders. Damp potholders may cause burns from steam. Dishtowels or other substitutes should never be used as potholders because they can trail across hot surface burners and ignite or get caught on appliance parts.

Always let quantities of hot fat used for deep fat frying cool before attempting to move or handle.

Do not let cooking grease or other flammable materials accumulate in or near the appliance, hood or vent fan. Clean hood frequently to prevent grease from accumulating on hood or filter. When flaming foods under the hood turn the fan on.

NEVER wear garments made of flammable material or loose fitting or long-sleeved apparel while cooking. Clothing may ignite or catch utensil handles.

Always place oven racks in the desired positions while oven is cool. Slide oven rack out to add or remove food, using dry, sturdy potholders. Always avoid reaching into the oven to add or remove food. If a rack must be moved while hot, use a dry potholder. Always turn the oven off at the end of cooking.

Use care when opening the oven door. Let hot air or steam escape before moving or replacing food.

PREPARED FOOD WARNING: Follow food manufacturer's instructions. If a plastic frozen food container and/or its cover distorts, warps, or is otherwise damaged during cooking, immediately discard the food and its container. The food could be contaminated.

Utensil Safety

Use pans with flat bottoms and handles that are easily grasped and stay cool. Avoid using unstable, warped, easily tipped or loose-handled pans. Also avoid using pans, especially small pans, with heavy handles as they could be unstable and easily tip. Pans that are heavy to move when filled with food may also be hazardous.

Be sure utensil is large enough to properly contain food and avoid boilovers. Pan size is particularly important in deep fat frying. Be sure pan will accommodate the volume of food that is to be added as well as the bubble action of fat.

To minimize burns, ignition of flammable materials and spillage due to unintentional contact with the utensil, do not extend handles over adjacent surface burners. Always turn pan handles toward the side or back of the appliance, not out into the room where they are easily hit or reached by small children.

Never let a pan boil dry as this could damage the utensil and the appliance.

Follow the manufacturer's directions when using oven cooking bags.

Only certain types of glass, glass/ceramic, ceramic or glazed utensils are suitable for cooktop or oven usage without breaking due to the sudden change in temperature.

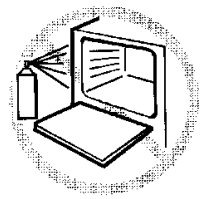
This appliance has been tested for safe performance using conventional cookware. Do not use any devices or accessories that are not specifically recommended in this guide. Do not use eyelid covers for the surface units, stovetop grills, or add-on oven convection systems. The use of devices or accessories that are not expressly recommended in this manual can create serious safety hazards, result in performance problems, and reduce the life of the components of the appliance.

Cleaning Safety

Turn off all controls and wait for appliance parts to cool before touching or cleaning them. Do not touch the burner grates or surrounding areas until they have had sufficient time to cool.

Clean appliance with caution. Use care to avoid steam burns if a wet sponge or cloth is used to wipe spills on a hot surface. Some cleaners can produce noxious fumes if applied to a hot surface.

Self-Clean Oven



Clean only parts listed in this guide. Do not clean door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket. Do not use oven cleaners of any kind in or around any part of the self-clean oven.

Before self-cleaning the oven, remove broiler pan, oven racks and other utensils and wipe up excessive spillovers to prevent excessive smoke or flare-ups. **CAUTION:** Do not leave food or cooking utensils, etc. in the oven during the self-clean cycle.

It is normal for the cooktop of the range to become hot during a self-clean cycle. Therefore, touching the cooktop during a clean cycle should be avoided.

Important Safety Notice and Warning

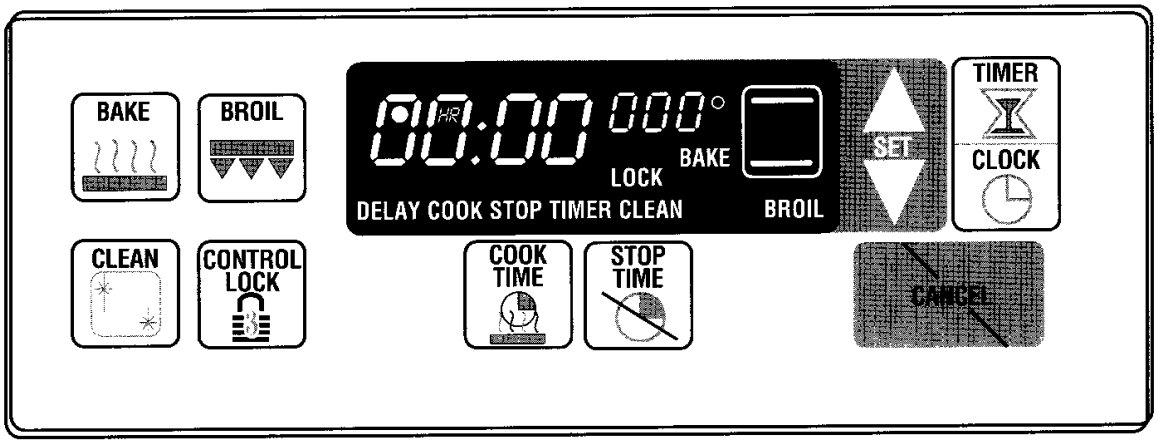
The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm, and requires businesses to warn customers of potential exposures to such substances.

Users of this appliance are hereby warned that the burning of gas can result in low-level exposure to some of the listed substances, including benzene, formaldehyde and soot, due primarily to the incomplete combustion of natural gas or liquid petroleum (LP) fuels. Properly adjusted burners will minimize incomplete combustion. Exposure to these substances can also be minimized by properly venting the burners to the outdoors.

Save These Instructions for Future Reference

Controls at a Glance

The control panel is designed for ease in programming. The display window on the electronic control shows time of day, timer and oven functions. Indicator words flash to prompt your programming steps.



NOTE: Styling and features may differ slightly depending on the model.

Electronic Clock and Oven Control

- Press the desired pad.
- Press, or press and hold, these pads to enter time, oven temperature or to select HI or LO broil.
- Press this pad to cancel all operations except the TIMER and CLOCK.

NOTE: If more than 30 seconds elapse between pressing a function pad and a ▲ or ▼ pad, the program will be canceled and the display will return to the previous display.

BAKE Pad

Use for baking or roasting.

1. Press **BAKE** pad.
2. Press ▲ or ▼ pad until the correct oven temperature appears in the display.

See page 10 for additional information.

BROIL Pad

Use for top browning and broiling.

1. Press **BROIL** pad.
2. Press ▲ or ▼ pad for HI or LO broil.

See page 12 for additional information.

CLEAN Pad

Use to set self–clean cycle.

1. Press **CLEAN** pad. "– – : – –" will appear in the display.
2. Press ▲ or ▼ pad. "3:00" hours of cleaning time will automatically be entered.
3. If more or less cleaning time is desired, press ▲ or ▼ pad to select times between 2 to 4 hours.

See pages 14-15 for additional information.

CONTROL LOCK Pad

The touch pads on the control can be locked to prevent unwanted use. They will not function when locked.

If an oven function is currently being used, the controls cannot be locked.

The current time of day will remain in the display when this feature is activated.

To set: Press **CONTROL LOCK** pad for three seconds. The OFF indicator word will appear in the display for 15 seconds. OFF will reappear for 15 seconds if any pad is pressed.

To restore control operation: Press and hold the **CONTROL LOCK** pad for three seconds. The indicator word OFF will disappear.

COOK TIME/STOP TIME Pads

Use to program the oven to start and stop automatically.

1. Press **COOK TIME** pad and enter the desired cooking time.
2. Press the **BAKE** pad and enter oven temperature.
3. To delay the start of cooking, press the **STOP TIME** pad and enter the time you wish the oven to turn off.

See page 13 for additional information.

Setting the Clock

1. Press **CLOCK** pad.
2. Press or press and hold ▲ or ▼ pad until the correct time of day appears in the display.

The display will flash when electrical power is first supplied to the range or if there has been a power failure.

To recall the time of day when another function is displayed, press the **CLOCK** pad.

Clock time cannot be changed when the oven has been programmed for clock controlled cooking, self-clean or delayed self-clean.

Setting the Timer

The timer can be set from one minute (0HR:01) up to 99 hours and 59 minutes (99:59).

The timer can be used independently of any other oven activity and it can be set while another oven function is operating. ***THE TIMER DOES NOT CONTROL THE OVEN.***

1. Press the **TIMER** pad.
   - The indicator word TIMER will flash.
2. Press or press and hold the ▲ or ▼ pad until the correct time appears in the display.
   - The timer will start automatically after four seconds. A flashing colon indicates that the timer is in use during another function's operation.
   - The last minute of the countdown will be displayed as seconds.
3. At the end of the time set, one long beep will sound. (To change the number of timer beeps, see next column.)

   To cancel: Press and hold the **TIMER** pad for three seconds. The time of day will reappear in the display.

Control Options

Timer Beep Option

Option 1. One beep at the end of the timer operation, then, one beep every 30 seconds for the next five minutes or until the **CANCEL** pad is pressed.

Option 2. One beep at the end of the timer operation, then, one beep every minute for the next 12 hours or until the **CANCEL** pad is pressed.

Option 3. (default option) One beep at the end of the timer operation, then, no other beeps.

Setting the Timer Beeps

1. Press the **TIMER** and **CANCEL** pads at the same time and hold for three seconds.
   - A single beep will sound.
   - Display will show current option.
2. Press the ▲ or ▼ pad to select the option number you wish. The current time of day will reappear in the display after four seconds.

Clock Controlled Oven Cooking Beep Option

Option 1. (default option) Four beeps at the end of cooking, then, one beep every 30 seconds for the next five minutes or until the **CANCEL** pad is pressed.

Option 2. Four beeps at the end of cooking, then, one beep every minute for the next 12 hours or until the **CANCEL** pad is pressed.

Option 3. Four beeps at the end of cooking, then, no other beeps.

Setting Clock Controlled Oven Cooking Beeps

1. Press **COOK TIME** and **CANCEL** pads at the same time and hold for three seconds.
   - A single beep will sound.
   - Display will show current option.
2. Press the ▲ or ▼ pad to select the option number you wish. The current time of day will reappear in the display after four seconds.

Controls at a Glance (continued)

Cancel Clock Display Option

If you prefer that the time of day not be displayed:

To set: Press **CLOCK** and **CANCEL** pads at the same time and hold for three seconds.

When clock display is not shown, press **CLOCK** pad to briefly recall the time of day, if desired.

To restore: Press the **CLOCK** and **CANCEL** pads at the same time and hold for three seconds. The time of day will reappear in the display.

Automatic Oven Turn Off Option

The oven will automatically turn off after 12 hours, if you accidentally leave it on. You can deactivate this feature, if desired.

To Eliminate 12 Hour Turn Off

1. Press the **CLOCK** pad and hold for three seconds.
2. Press and hold the ▲ or ▼ pad until 8888 appears in the display. Current time of day will reappear in the display after four seconds.

To restore: Repeat steps 1 and 2. "12" will appear briefly in the display followed by the current time of day.

Oven Temperature Adjustment Option

You may adjust the oven temperature if you think the oven is not baking correctly. To decide how much to change the temperature, set the oven temperature 25 degrees higher or lower than your recipe recommends, then bake. The results of the "test" should give you an idea of how much to adjust the oven temperature.

To Adjust the Temperature

1. Press the **BAKE** pad.
2. Enter 550° by pressing ▲ pad.
3. Press and hold the **BAKE** pad for several seconds until 0° appears in the display.
   - If the oven temperature was previously adjusted, the change will be displayed. For example, if the oven temperature was reduced by 15°, the display will show -15°.
4. Press and hold the ▲ or ▼ pad to change the temperature Each time a pad is pressed, the temperature changes by 5°
   - The oven temperature can be **increased or decreased** by 5 ° to 35 °.
5. The time of day will automatically reappear in the display

It is not necessary to readjust the oven temperature if there i a power failure or interruption. Broiling and cleaning tem peratures cannot be adjusted.

Oven Light

Push the switch on the control panel to turn it on and off. On select models the oven light automatically comes on whenever the oven door is opened.

Surface Cooking

Surface Controls

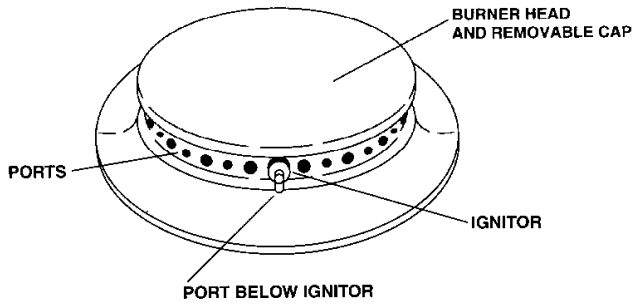
CAUTIONS:

- If flame should go out during a cooking operation, turn the burner off. If a strong gas odor is detected, open a window and wait five minutes before relighting the burner.
- Be sure all surface controls are set in the OFF position prior to supplying gas to the range.

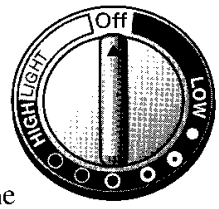
Pilotless Ignition

Pilotless ignition eliminates the need for a constant standing pilot light. Each surface burner has a spark ignitor. When cleaning around the surface burner use care. If cleaning cloth should catch the ignitor, it could damage it preventing ignition.

If the surface burner does not light, check if ignitor is broken, soiled or wet. If clogged, clean the small port beneath the ignitor using straight pin.



Surface Control Knobs



Use to turn on the surface burners. An infinite choice of heat settings is available from **LOW** to **HIGH**. At the **HIGH** setting a detent or notch may be felt. The knobs can be set on or between any of the settings.

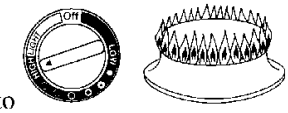
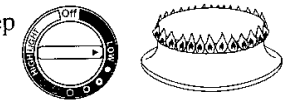
Graphics next to the knob identify which burner the knob controls. For example, the graphic below shows the right rear burner location.

Setting the Controls

1. Place a pan on the burner grate.
   - The burner flame may lift off or appear separated from the port if a pan is not placed on the grate.
2. Push in and turn the knob counterclockwise to the **LIGHT** setting.
   - A clicking (spark) sound will be heard and the burner will light. (All four ignitors will spark when any surface burner knob is turned to the **LIGHT** position.)
3. After the burner lights, turn the knob to the desired flame size.
   - The ignitor will continue to spark until the knob is turned past the **LIGHT** position.

Suggested Heat Settings

The size and type of cookware will affect the flame setting. For information on cookware and other factors affecting flame settings, refer to **"Cooking Made Simple"**.

Setting	Uses
HIGH	Use to bring liquid to a boil, or reach pressure in a pressure cooker. Always reduce setting to a lower heat when liquids begin to boil or foods begin to cook. 
	An intermediate flame size is used to continue cooking. Food will not cook any faster when a higher flame setting is used than needed to maintain a gentle boil. Water boils at the same temperature whether boiling gently or vigorously.
LOW	Use to simmer foods, keep foods warm and melt chocolate or butter. 

Operating During a Power Failure

1. Hold a lighted match to the desired surface burner head.
2. Push in and turn the control knob slowly to **LIGHT**.
3. Adjust the flame to the desired level.

CAUTION: When lighting the surface burners, be sure all of the controls are in the OFF position. Strike the match first and hold it in position before turning the knob to **LIGHT.**

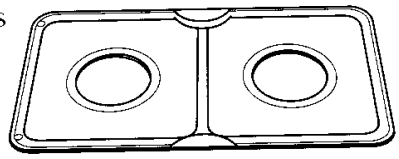
Surface Cooking (continued)

Cooktop

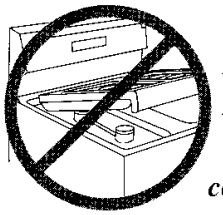
To prevent the cooktop from discoloring or staining:

- Clean cooktop after each use.
- Wipe acid or sugar spills as soon as the cooktop has cooled as these spills may discolor the porcelain.

The cooktop is designed with two contoured wells with removable porcelain covered drip pans to contain spills. (See page 17 for cleaning directions.)



Drip Pan



Unlike a range with standard gas burners, this cooktop does not lift–up nor is it removable. ***Do not attempt to lift the cooktop for any reason.***

Sealed Burners

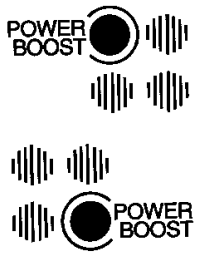
The sealed burners of your range are secured to the cooktop and are not designed to be removed. Since the burners are sealed into the cooktop, boilovers or spills will not seep underneath the cooktop.

However, the burner heads should be cleaned after each use. The head portion of the burner on select models has a removable cap that is easily removed for cleaning. (See page 16 for cleaning directions.)

The burner will operate effectively with or without the burner cap.

High Performance Burners *(12,000 BTU*)*

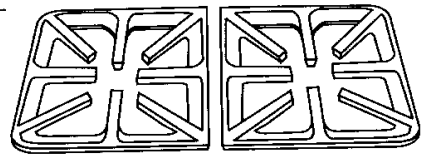
There are two high speed burners on your range located in the left rear and right front positions. These offer higher speed cooking that can be used to quickly bring water to a boil and for large–quantity cooking.



**BTU ratings will vary when using LP gas.*

Burner Grates

The grates must be properly positioned before cooking. Improper installation of the grates may result in chipping of the cooktop.



Do not operate the burners without a pan on the grate. The grate's porcelain finish may chip without a pan to absorb the heat from the burner flame.

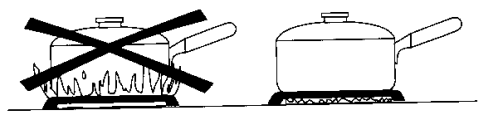
Although the burner grates are durable, they will gradually lose their shine and/or discolor, due to the high temperatures of the gas flame.

NOTES . . .

- A properly adjusted burner with clean ports will light within a few seconds. If using natural gas the flame will be blue with a deeper blue inner cone.

  If the burner flame is yellow or is noisy the air/gas mixture may be incorrect. Contact a service technician to adjust. (Adjustments are not covered by the warranty.)

  With LP gas, some yellow tips on the flames are acceptable. This is normal and adjustment is not necessary.
- With some types of gas, you may hear a "popping" sound when the surface burner is turned off. This is a normal operating sound of the burner.
- If the control knob is turned very quickly from HIGH to LOW, the flame may go out, particularly if the burner is cold. If this occurs, turn the knob to the OFF position, wait several seconds and relight the burner.
- Refer to page 20 to adjust the Low setting, if needed.
- The flame should be adjusted so it does not extend beyond the edge of the pan.



Oven Operation

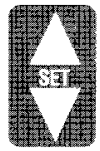
NOTES . . .

- You may find that the cooking times and temperatures vary slightly from your old oven. This is normal. Every oven has its own characteristics.
- During some extended oven cooking operations, you may hear a "popping" sound when the oven burner cycles. This is normal.
- See roasting chart in **"Cooking Made Simple"** for recommended roasting temperatures and times and baking and roasting tips.

Setting the Controls for Baking and Roasting

1. Press **BAKE** pad.
- BAKE will flash in display.
- 000 will light in display.

2. Press or press and hold the ▼ or ▲ pad to select oven temperature.
- 350° will light when either pad is pressed.
- Oven temperature can be set from 100° to 550°.



3. There will be a four second delay before oven turns on. When the oven turns on:
- PREHEAT indicator will light in the display.
- The BAKE symbol will light in display.
- 100° or the actual oven temperature will appear in the display.
- The temperature will increase by 5° until the oven reaches the preselected temperature.
- Press the **BAKE** pad to recall the preselected temperature during preheat.

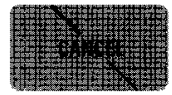
4. Allow 8-15 minutes for the oven to preheat.
- A single beep will indicate that the oven has preheated.
- The PREHEAT indicator will turn off.

5. Place food in the oven.

NOTE: To change the oven temperature during cooking, press the ▼ or ▲ pad for the desired temperature.

6. Check cooking progress at the minimum cooking time. Cook longer if needed.

7. Press **CANCEL** pad and remove food from the oven.
- Time of day will reappear in the display.



NOTE: If you forget to turn off the oven, it will automatically turn off at the end of 12 hours. If you wish to deactivate this feature, see page 7.

Oven Operation (continued)

Oven Vent

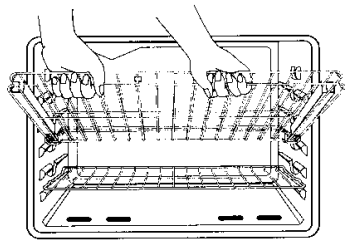
When the oven is in use, never block the vent opening.

It is located at the base of the backguard. When the oven is in use, this area may feel warm or hot to the touch. Do not place plastics near the vent opening as heat from the vent could distort or melt the plastic.

Oven Racks

CAUTION: Do not attempt to change the rack position when the oven is hot.

Your oven has two racks. They are designed with a lock–stop edge.



Select models have one regular rack and one RollerGlide™ rack. The RollerGlide™ rack rolls out on metal rollers and allows the rack to fully extend making it easy to place food in and take food out of the oven.

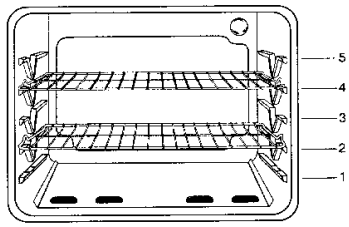
To remove flat rack: Pull rack straight out until it stops at the lock–stop position; lift up on the front of the rack and pull out.

To remove RollerGlide™ rack: Pull both the rack glide and the rack base out together. (See graphic above).

To replace: Place rack on the rack support in the oven; tilt the front end up slightly; slide rack back until it clears the lock–stop position; lower front and slide back into the oven.

Rack Positions

RACK 5 (The RollerGlide™ rack on select models is not recommended on rack position 5): Used for toasting bread or broiling thin non–fatty foods.



RACK 4:
Used for most broiling.

RACK 3:
Used for most baked goods on a cookie sheet or jelly roll pan, layer cakes, fruit pies, or frozen convenience foods.

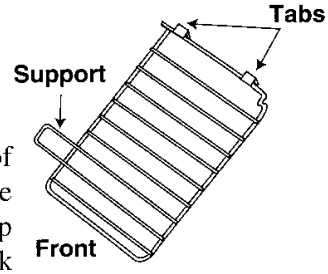
RACK 2:
Used for roasting small cuts of meat, casseroles, baking loaves of bread, bundt cakes or custard pies.

RACK 1:
Used for roasting large cuts of meat and poultry, frozen pies, dessert souffles or angel food cake.

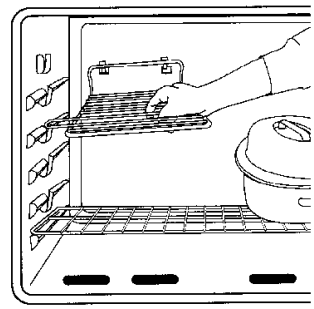
MULTIPLE RACK COOKING:
Two rack: Use rack positions 2 and 4, or 1 and 4.

Half Rack *(select models)*

To install in oven:



1. Always install half rack when oven is cool.
2. To install, grasp top center of the half rack. Align the side arm support between the top fourth and fifth oven rack guides. Insert the two tabs on the back frame of the half rack into the slots on the upper left rear of the oven wall.
3. Push firmly on the top surface of the half rack until the tabs slide into the slots and the half rack side arm support rests on the fourth oven rack guide.
4. Check for proper installation by placing your hand on the top surface of the half rack and pressing down firmly.



To remove from the oven:

When the oven is cool, grasp the top center of the half rack and pull upward until the back tabs on the rack slide out of the oven back slots.

NOTES . . .

- Do not use cookware that extends beyond edge of rack.
- For best results, allow two inches between the pan placed on the rack and the oven side wall.
- When opening the oven door, allow steam and hot air to escape before reaching into the oven to remove food.
- Use caution when removing items from the half rack to avoid burns.
- Carefully remove items from the lower rack to avoid disturbing the half rack.
- "HALFRACK" Accessory Kit is available from your dealer when not included with range.

Broiling

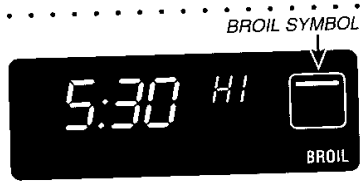
- For best results, use a pan designed for broiling.
- For additional broiling tips, refer to the **"Cooking Made Simple"** booklet.

Setting the Controls for Broiling

1. Press the **BROIL** pad.
   - BROIL will flash in the display.
   - 000 will light in the display.

2. Press the ▲ pad to select **HI** (high) broil or the ▼ pad to set **LO** (low) broil.
   - Select HI broil for normal broiling.
   - Select LO broil for low temperature broiling of longer cooking foods such as poultry.

3. There will be a four second delay before oven turns on. When oven turns on:
   - The BROIL symbol will light in display.



4. Place food in the oven. Close oven door.

5. Turn meat once about half way through cooking.

6. Press **CANCEL** pad. Remove food and broiler pan from the oven.
   - Time of day will reappear in display.

Broiling Chart

Type of Meat	Rack Position* (use flat rack only)	Doneness	Total Cook Time (Minutes)**
Bacon	4	Well Done	6-10 min.
Beef Steaks -- 1" thick	4 4	Medium Well	15-20 min. 18-24 min.
Chicken -- Pieces	3	Well Done	(LO Broil) 30-40 min.
Fish -- Fillets Steaks, 1" thick	4 4	Flaky Flaky	8-12 min. 10-15 min.
Ground Beef -- Patties, 3/4" thick	4	Well Done	15-18 min.
Ham -- Precooked Slice, 1/2" thick	4	Warm	8-12 min.
Pork Chops -- 1" thick	4	Well Done	22-26 min.

* The top rack position is #5.
** Broiling times are approximate and may vary depending on the meat.

Oven Operation (continued)

Clock Controlled Oven Cooking

> **⚠ CAUTION**
>
> - Highly perishable foods such as dairy products, pork, poultry or seafood are not recommended for delayed cook operations.
> - Baking is not recommended because preheating is required.

The clock must be functioning and set at the correct time of day for this feature to operate correctly.

Clock Controlled Oven Cooking is used to turn the oven on and off at a preset time of day. This feature can be used with either oven cooking or self–cleaning.

- **Immediate Start:** Oven turns on immediately and automatically turns off at a preset time.
- **Delayed Start:** Delays the start of cooking or cleaning and automatically turns off at a preset time.

Cook time can only be set for up to 11 hours and 59 minutes (11:59).

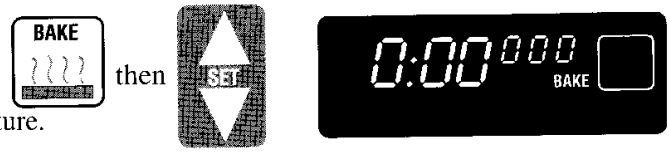
Setting the Controls for Clock Controlled Oven Cooking

To Start Immediately and Turn Off Automatically:

1. Press the **COOK TIME** pad.
   - 0:00 will light in display.
   - COOK TIME will flash in the display.

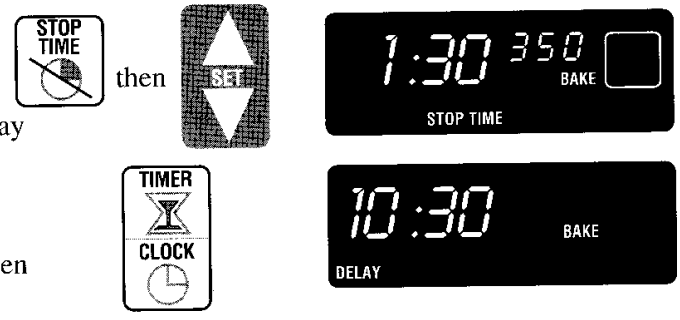
2. Press or press and hold ▲ or ▼ pad to enter cooking time.

3. Press **BAKE** pad.
   - 000 will light in display.
   - BAKE will flash in display.



4. Press or press and hold ▲ or ▼ pad to enter oven temperature.
   NOTE: Beeps will sound if temperature is not set within four seconds.

5. **If You Wish to Delay the Start of Cooking:**
   (if not, skip to #6)
   a. Press **STOP TIME** pad.
      - STOP TIME will flash in display.
   b. Press or press and hold ▲ or ▼ pad to enter time of day you wish the oven to turn off.
   c. Press **CLOCK** pad.
      - Time of day will reappear in the display.
   d. DELAY BAKE will remain in display to show the oven is set for a delayed cook operation.



6. When the oven turns on, the oven temperature and the BAKE symbol will light in display.

NOTE: It is not necessary to set a start time. Control will determine when to turn the oven on based on the cook time you set.

7. Oven will turn off. Four beeps will sound and END will light in the display. A beep will sound every 30 seconds for the next 5 minutes.

NOTE: See page 6 if you wish to change the end of cooking reminder beeps.

8. Press **CANCEL** pad. Beeps will stop and time of day will reappear in display. Remove food from oven.

Care and Cleaning

Self–Clean Oven

⚠ Self-Clean CAUTIONS:

- It is normal for parts of the range to become hot during a clean cycle.
- Avoid touching cooktop, door, window, or oven vent area during a clean cycle.
- To prevent damage to oven door, do not attempt to open the door when the LOCK indicator word is displayed.
- ***Do not use commercial oven cleaners*** on the self-clean oven finish or around any part of the oven as they will damage the finish or parts.

The self–clean cycle uses above normal cooking temperatures to automatically clean the entire oven interior.

It is normal for excessive flare-ups, smoking and flaming to occur during cleaning if the oven is heavily soiled. It is better to clean the oven regularly rather than to wait until there is a heavy build-up of soil in the oven.

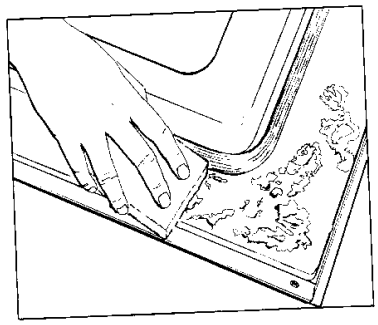
During the cleaning process, the kitchen should be well ventilated to help eliminate normal odors associated with cleaning.

Before Self-Cleaning

Turn off the oven light before cleaning as the light may burn out during the clean cycle.

Remove broiler pan, all pans and the oven racks from the oven. ***The oven racks will discolor and may not slide easily after a self-clean cycle.***

Clean oven frame, door frame (area outside the door gasket) and around the opening in the door gasket with a non-abrasive cleaning agent such as Bon Ami or detergent and water. These areas are not exposed to cleaning temperatures and should be cleaned to prevent soil from baking on during the clean cycle.



To prevent damage, do not clean or rub the gasket around the oven door.
The gasket is designed to seal in heat during the clean cycle.

Wipe up excess grease or spillovers from the oven bottom to prevent excessive smoking, flare-ups and flaming during the clean cycle.

Wipe up sugary and acid spillovers such as sweet potatoes, tomato or milk-based sauces. Porcelain enamel is acid resistant, not acid proof. ***The porcelain finish may discolor if acid spills are not wiped up prior to a self-clean cycle.***

During Clean Cycle

When the LOCK indicator word lights in the display, the door cannot be opened. To prevent damage to door, do not force door open when the LOCK indicator word is displayed.

Some smoke and odor may be detected the first few times the oven is cleaned. This is normal and will lessen in time. Smoke may also occur if oven is heavily soiled or if broiler pan was left in oven.

As oven heats, you may hear sounds of metal parts expanding and contracting. This is normal and will not damage oven.

After Self-Cleaning

About one hour after the end of the clean cycle, the LOCK indicator word will turn off. At this point, the door can be opened.

Some soil may leave a light gray, powdery ash which can be removed with a damp cloth. If soil remains, it indicates that the clean cycle was not long enough. The soil will be removed during the next clean cycle.

If the oven racks were left in the oven and do not slide smoothly after a clean cycle, wipe racks and embossed rack supports with a small amount of vegetable oil to restore ease of movement.

Fine lines may appear in the porcelain resulting from the heating and cooling of the finish. This is normal and will not affect performance.

A white discoloration may appear after cleaning if acid or sugary foods were not wiped up before the clean cycle. This discoloration is normal and will NOT affect performance.

Care and Cleaning (continued)

Setting the Controls for Self Clean

1. Close oven door.
   - If door is not closed, beeps will sound and "door" will flash in display.
2. Press **CLEAN** pad.
   - "– – : – –" will light in display.
   - CLEAN will flash in display. The LOCK indicator word will appear.
   - Door cannot be opened when LOCK is displayed.

3. Press ▲ or ▼ pad to select clean time or change clean time.
   - Oven is preset to clean for 3 hours. Or,
   - Select 2 hours for light soil up to 4 hours for heavy soil.

4. **IF YOU WISH TO DELAY THE START OF CLEANING** (if not, skip to #5):
   a. Press **STOP TIME** pad.
   b. Press ▲ or ▼ pad to select the time of day you wish the oven to turn off.
   c. Press **CLOCK** pad and time of day will reappear in display.
   d. DELAY CLEAN will remain in display to show the oven is set for delayed clean operation.

then

5. When the oven turns on, the clean symbol will light in the display.

6. About one hour after the clean cycle ends, the LOCK indicator word will turn off. The oven door can be opened.

TO CANCEL CLEAN CYCLE:

1. Press **CANCEL** pad.
2. If LOCK is NOT displayed, open oven door.
   If LOCK is displayed, allow oven to cool about one hour then open oven door.

LOCK IS STILL ENGAGED. DOOR CANNOT BE OPENED UNTIL LOCK IS NO LONGER DISPLAYED.

⚠ Cleaning CAUTIONS:

- **Be sure appliance is off and all parts are cool before handling or cleaning. This is to avoid damage and possible burns.**
- To prevent staining or discoloration, clean appliance after each use.
- If a part is removed, be sure it is correctly replaced.

Cleaning Chart

Parts	Cleaning Procedure
Broiler Pan and Insert	***Never cover insert with aluminum foil as this prevents the fat from draining to the pan below.*** • Place soapy cloth over insert and pan; let soak to loosen soil. • Wash in warm soapy water. Use soap filled scouring pad to remove stubborn soil. • Broiler pan and insert can be cleaned in dishwasher.
Burner Caps and Sealed Gas Burners	**Removable Burner Caps (select models)** • Allow burner to cool. Remove burner cap and wash in soapy water with a plastic scouring pad or in the dishwasher. For stubborn soils, clean with a soap-filled, nonabrasive pad or Cooktop Cleaning Creme (Part #20000001) and a sponge. • For burned on soil, place burner cap on newspapers and spray with commercial oven cleaner. Follow manufacturer's directions. **Sealed Gas Burner Caps** • Clean frequently. Allow burner to cool. Clean with soap and plastic scouring pad. For stubborn soils, use a non-abrasive cleaner or Cooktop Cleaning Creme (Part #20000001) and a cloth. Try to prevent the cleaner from seeping into the gas ports as this will affect the flame. If the cleaner does enter the ports, clean with a soft bristle brush or a straight pin especially the port below the ignitor. Do not enlarge or distort holes. • Be careful not to get water into burner ports. • Use care when cleaning the ignitor. If the ignitor is wet or damaged the surface burner will not light.
Burner Grates (porcelain on cast iron)	• Wash grates with warm, soapy water and a nonabrasive, plastic scrubbing pad. • For stubborn soils, clean with a soap-filled, nonabrasive pad or Cooktop Cleaning Creme (Part #20000001) and a sponge. If soil remains, reapply Cooktop Cleaning Creme, cover with a damp paper towel and soak for 30 minutes. Scrub again, rinse and dry. • For burned on soils, remove grates, place on newspapers and carefully spray with commercial oven cleaner. (Do not spray surrounding surfaces.) Place in plastic bags for several hours or overnight. Wearing rubber gloves, remove from bags. Wash, rinse, dry and replace on cooktop.
Clock and Control Pad Area	• To activate "Control Lock" for cleaning, see page 5. • Wipe with a damp cloth and dry. • Glass cleaners may be used if sprayed on a cloth first. ***DO NOT spray directly on control pad and display area.***
Control Knobs	• Remove knobs in the OFF position by pulling forward. • Wash, rinse and dry. Do not use abrasive cleaning agents as they may scratch the finish. • Turn on each burner to be sure the knobs have been correctly replaced.
Cooktop & Backguard, porcelain enamel	Porcelain enamel is glass fused on metal and may crack or chip with misuse. It is acid resistant, not acid proof. All spillovers, especially acid or sugar spillovers, should be wiped up immediately with a dry cloth. • When cool, wash with soapy water, rinse and dry. • Never wipe off a warm or hot surface with a damp cloth. This may cause cracking or chipping. • Never use oven cleaners, abrasive or caustic cleaning agents on exterior finish of range.

more . . .

Care and Cleaning (continued)

Cleaning Chart -- continued

Parts	Cleaning Procedure
Drip Pans, porcelain	Porcelain may craze if overheated. This is normal and will not affect cooking performance. • When cool, wash after each use, rinse and dry to prevent staining or discoloration. May be washed in the dishwasher. • To clean heavy soil, soak in hot sudsy water, then use mild abrasive cleaner such as Soft Scrul • For burned on soil, remove from range, place on newspapers and carefully spray with commercial oven cleaner. (*Do not spray surrounding surfaces.*) Place in plastic bag and allo to soak several hours. Wearing rubber gloves, remove from bag, wash, rinse and dry.
Enamel, painted - Side panels - Storage drawer	• When cool, wash with warm soapy water, rinse and dry. Never wipe a warm or hot surface wit a damp cloth as this may damage the surface and may cause a steam burn. • For stubborn soil, use mildly abrasive cleaning agents such as baking soda paste or Bon Ami Do not use abrasive, caustic or harsh cleaning agents such as steel wool pads or oven cleaners These products will scratch or permanently damage the surface. ***NOTE: Use dry towel or cloth to wipe up spills, especially acid or sugary spills. Surface may discolor or dull if soil is not immediately removed. This is especially important for white surfaces.***
Glass - Oven window - Oven door	• Avoid using excessive amounts of water which may seep under or behind glass. • Wash with soap and water or glass cleaner. Rinse with clear water and dry. • Do not use abrasive materials such as scouring pads, steel wool or powdered cleaning agents. They will damage glass.
Metal Finishes - Trim parts	• Wash with soap and water, a glass cleaner, or mild liquid sprays. • To prevent scratching or dulling of the finish, do not use mildly abrasive, abrasive, harsh or caustic cleaners such as oven cleaners.
Oven Interior	• Follow instructions on pages 14-15 for Self-Cleaning Oven.
Oven Racks	• Clean with soapy water. • Remove stubborn soil with cleansing powder or soap-filled scouring pad. Rinse and dry. Racks will permanently discolor and may not slide smoothly if left in the oven during a self-clean operation. If this occurs, wipe the rack and embossed rack supports with a small amount of vegetable oil to restore ease of movement, then wipe off excess oil.
Plastic Finishes - Door handles - Backguard trim - End caps	• When cool, clean with soap and water, rinse and dry. • Use a glass cleaner and a soft cloth. ***NOTE:*** *Never use oven cleaners, abrasive or caustic liquid or powdered cleansers on plastic finishes. These cleaning agents will scratch or mar finish.* ***NOTE:*** *To prevent staining or discoloration, wipe up fat, grease or acid (tomato, lemon, vinegar, milk, fruit juice, marinade) immediately with a dry paper towel or cloth.*

Maintenance

Cleaning Products

Because of the many new cleaning products introduced in the marketplace each year, it is not possible to list all products that can be safely used to clean this appliance. Listed below are just a few examples of recommended products.

READ THE MANUFACTURER'S INSTRUCTIONS to be sure the cleaner can be safely used on this appliance.

To determine if a cleaning product is safe, test a small inconspicuous area using a very light pressure to see if the surface may scratch or discolor. This is particularly important for porcelain enamel, highly polished, shiny, painted, or plastic surfaces.

The following brands may help you to make an appropriate selection:

- ***Glass Cleaners*** - Cinch, Glass Plus, Windex.
- ***Dishwashing Liquid Detergents*** - Dawn, Ivory, Joy.
- ***Mild Liquid Spray Cleaners*** - Fantastik, Formula 409.
- ***Multi-Surface Cleaners*** - Formula 409 Glass & Surface, Windex Glass & Surface.
- ***Nonabrasive Cleaners*** - Bon Ami, paste of baking soda and water.
- ***Mildly Abrasive Powder or Liquid Cleaners*** - Ajax, Barkeepers Friend, Cameo, Soft Scrub, Smart Cleanser. (Note: If the cleaner is recommended for use on plastic, glass, or porcelain finishes, it can be used on the same type of appliance finish.)
- ***Nonabrasive or Scratchless Plastic or Nylon Scouring Pads or Sponges*** - Chore Boy Plastic Cleaning Puff, Scrunge Scrub Sponges, Scotch-Brite No Scratch Pads.
- ***Abrasive Scouring Pads*** - S.O.S., Brillo Steel Wool Soap, Scotch-Brite Wool Soap Pads.

(Brand names for the above cleaning products are registered trademarks of the respective manufacturers.)

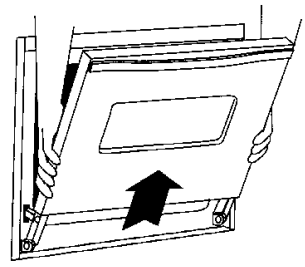
Oven Door

⚠ CAUTIONS:

- Do not place excessive weight on or stand on an open oven door. This could cause the range to tip over, break the door, or injure the user.
- Do not attempt to open or close door or operate oven until door is properly replaced.
- Never place fingers between hinge and front oven frame. Hinge arms are spring mounted. If accidentally hit, the hinge will slam shut against oven frame and could injure your fingers.

To remove:

1. When cool, open the oven door to the first stop position (opened about four inches).
2. Grasp door at each side. Do not use the door handle to lift door.
3. Lift up evenly until door clears hinge arms.



To replace:

1. Grasp door at each side.
2. Align slots in the door with the hinge arms on the range.
3. Slide the door down onto the hinge arms until the door is completely seated on the hinges. Push down on the top corners of the door to completely seat door on hinges. Door should not appear crooked.

   NOTE: The oven door on a new range may feel "spongy" when it is closed. This is normal and will decrease with use.

Oven Window

To protect the oven door window:

1. Do not use abrasive cleaning agents such as steel wool scouring pads or powdered cleansers as they may scratch the glass.
2. Do not hit the glass with pots, pans, furniture, toys, or other objects.
3. Do not close the oven door until the oven racks are in place.

Scratching, hitting, jarring or stressing the glass may weaken its structure causing an increased risk of breakage at a later date.

Maintenance (continued)

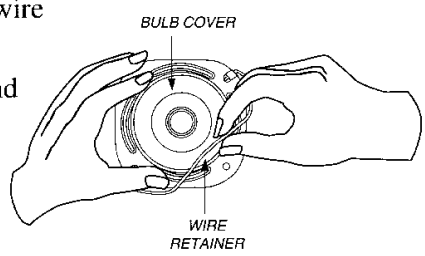
Oven Light

⚠ CAUTIONS:

- Disconnect power to range before replacing light bulb.
- Use a dry potholder to prevent possible harm to hands when replacing bulb.
- Be sure bulb is cool before touching bulb.
- Do not touch hot bulb with a damp cloth as this may cause the bulb to break.

To replace oven light bulb:

1. When oven is cool, hold bulb cover in place, then slide wire retainer off cover. **NOTE:** Bulb cover will fall if not held in place while removing wire retainer.
2. Remove bulb cover and light bulb.
3. Replace with a 40 watt appliance bulb.
4. Replace bulb cover and secure with wire retainer.
5. Reconnect power to range. Reset clock.

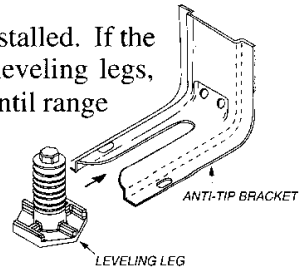


Leveling Legs

⚠ CAUTION:

- Be sure the anti-tip bracket secures one of the rear leveling legs to the floor to prevent the range from accidentally tipping.

The range should be leveled when installed. If the range is not level, turn the plastic leveling legs, located at each corner of the range, until range is level.



Storage Drawer

⚠ CAUTION:

- Do not store plastic, paper products, food or flammable materials in this drawer. The drawer may become too warm for these items when the oven is in use.

The storage drawer can be removed to allow you to clean under the range.

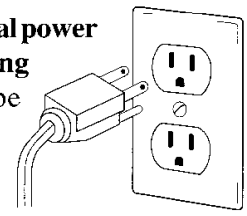
To remove:

1. Empty drawer and pull out to the first stop position.
2. Lift up the front of the drawer.
3. Pull out to the second stop position.
4. Grasp sides and lift drawer up and out.

To replace:

1. Fit the ends of the drawer glides into the rails in the range.
2. Lift up front of drawer and gently push in to the first stop position.
3. Lift drawer up again and push until drawer is closed.

Electrical Connection



Appliances which require electrical power are equipped with a three-prong grounding plug which must be plugged directly into a properly grounded three-hole 120 volt electrical outlet.

Always disconnect power to appliance before servicing.

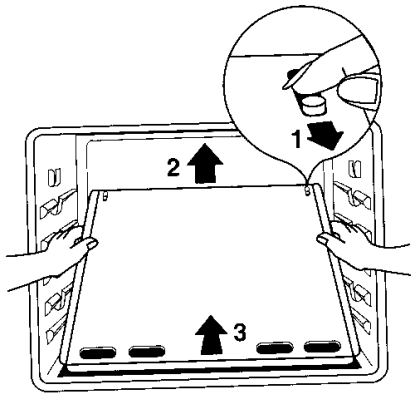
The three-prong grounding plug offers protection against shock hazards. **DO NOT CUT OR REMOVE THE THIRD GROUNDING PRONG FROM THE POWER CORD PLUG.**

If an ungrounded, two-hole or other type electrical outlet is encountered, **it is the personal responsibility of the appliance owner to have the outlet replaced with a properly grounded three-hole electrical outlet.**

Oven Bottom

Protect oven bottom against spillovers, especially acid or sugary spills, as they may discolor the porcelain enamel. Use the correct pan size to avoid spillovers and boilovers. **Do not place aluminum foil directly on the oven bottom.**

The oven bottom may be removed for easier cleaning.



To remove: When cool, remove the oven racks. Slide the two catches, located at each rear corner of the oven bottom, toward the front of the oven.

Lift the rear edge of the oven bottom slightly, then slide it back until the front edge of the oven bottom clears the oven front frame. Remove oven bottom from oven.

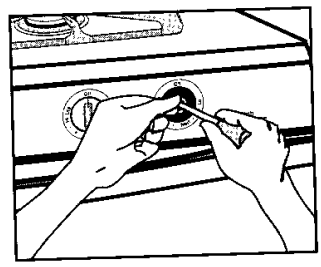
To replace: Fit the front edge of the oven bottom into the oven front frame. Lower the rear of the oven bottom and slide the two catches back to lock the oven bottom in place.

How to Remove Range for Cleaning and Servicing

Follow these procedures to remove appliance for cleaning or servicing:

1. Shut off gas supply to appliance.
2. Disconnect electrical supply to appliance, if equipped.
3. Disconnect gas supply tubing to appliance.
4. Slide range forward to disengage range from the anti-tip bracket. (See Installation Instructions for location of bracket.)
5. Reverse procedure to reinstall. If gas line has been disconnected, check for gas leaks after reconnection. *NOTE:* A qualified servicer should disconnect and reconnect the gas supply.
6. To prevent range from accidentally tipping, range must be secured to the floor by sliding rear leveling leg into the anti-tip bracket.

Proportional Valve Adjustment for Surface Burners



The LOW setting should produce a stable flame when turning the knob from HIGH to LOW. The flame should be 1/8 inch or lower and must be stable on all ports on LOW setting.

To adjust: Operate burner on HIGH for about five minutes to preheat burner cap. Turn knob back to LOW; remove knob, and insert a small screwdriver into the center of the valve stem. Adjust the flame size by turning adjustment screw in either direction, while holding the stem.

Flame must be of sufficient size to be stable on all burner ports. If flame adjustment is needed, adjust ONLY on the LOW setting. Never adjust flame size on a higher setting.

NOTE: **All gas adjustments should be done by a qualified servicer only.**

Before You Call for Service

Check these points if . . .

Part or all of the appliance does not work.	• Check to be sure plug is securely inserted into receptacle. • Check or re–set circuit breaker. Check or replace fuse. • Check power supply. • Check if surface and/or oven controls have been properly set. See pages 8 and 10. • Check if oven door is unlocked after a self–clean cycle. See pages 14-15. • Check if oven is set for a delayed cook or clean program. See page 13.
Surface burner fails to light.	• Check to be sure unit is properly connected to power supply. • Check for a blown circuit fuse or a tripped main circuit breaker. • Check to be sure burner ports or ignition ports are not clogged. See page 8. • Check to be sure ignitor is dry and clicking. Burner will not light if ignitor is damaged, soiled or wet. If ignitor doesn't click, turn control knob OFF.
The flame is uneven.	• Burner ports may be clogged. • Flame setting may need to be adjusted.
Surface burner flame lifts off ports.	• Check to be sure a pan is sitting on the grate above.
Baking results are not what you expected.	• Check the oven temperature selected. Make sure oven is preheated when recipe or directions recommend preheat. • Check rack positions. See page 11. • Use correct pan. Dark pans produce dark browning. Shiny pans produce light browning. See **"Cooking Made Simple"** booklet for more information on bakeware. • Check the use of foil in the oven. Never use foil to cover an entire oven rack. Place a small piece of foil on the rack below the pan to catch spillovers. • Check pan placement. Stagger pans when using two racks. Allow 1–2 inches between pans and oven walls. • Make sure the oven vent has not been blocked. See page 11 for location. • Check to make sure range is level.
Baking results differ from previous oven.	• Temperatures often vary between a new oven and an old one. As ovens age, the oven temperature often "drifts" and may become hotter or cooler. See page 7 for instructions on adjusting the oven temperature. **NOTE:** It is not recommended to adjust the temperature if only one or two recipes are in question.
Food not broiling properly.	• Check oven setting. See page 12. • Check oven rack positions. See page 12. • Aluminum foil was incorrectly used. Never line the broiler insert with foil.
Oven smokes excessively during broiling.	• Food too close to flame. See page 12 for more information. • Broiler insert covered with aluminum foil. • Excess fat not trimmed from meat prior to broiling. • A soiled broiler pan was used.

Check these points if . . .

Oven will not self-clean.	• Check to make sure controls are set properly. • Check to make sure the cycle is not set for a delayed start. • Check if door is closed.
Oven did not clean properly.	• Longer cleaning time may be needed. • Excessive spillovers, especially sugary and or acid foods, were not removed prior to the self-clean cycle.
Oven door will not open after self-clean cycle.	• Oven interior is still hot. Allow about one hour for the oven to cool after the completion of a self–clean cycle. The door can be opened when the LOCK indicator word is not displayed.
Moisture condensation collects on oven window.	• This is normal when cooking food high in moisture. • Excessive moisture was used when cleaning the window.
Strong odor or light smoke occurs when oven is turned on.	This is normal for a new range and will disappear after a few uses. Initiating a clean cycle will "burn off" the smells more quickly. Turning on a ventilation fan will help remove the smoke and/or odor. Excessive food soils on the oven bottom. Use a self–clean cycle.
"F" plus a number appears in the display.	This is called a fault code. If a fault code appears in the display and beeps sound, press the **CANCEL** pad. If the fault code and beeps continue, disconnect power to the appliance and call an authorized servicer.

If You Need Service:

- Call the dealer from whom your appliance was purchased or call Maytag Appliances Sales Company, Maytag Customer Assistance at 1-800-688-9900, USA or 1-800-688-2002, CANADA to locate an authorized servicer.
- Be sure to retain proof of purchase to verify warranty status. Refer to WARRANTY (next page) for further information of owner's responsibilities for warranty service.
- If the dealer or service company cannot resolve the problem, write to Maytag Appliances Sales Company, Attn: CAIR℠ Center, P.O. Box 2370, Cleveland, TN 37320-2370, or call **1-800-688-9900, USA or 1-800-688-2002, CANADA.**

  U.S. customers using TTY for deaf, hearing impaired or speech impaired, call 1-800-688-2080.

  NOTE: When writing or calling about a service problem, please include the following information:
  a. Your name, address and telephone number;
  b. Model number and serial number;
  c. Name and address of your dealer or servicer;
  d. A clear description of the problem you are having;
  e. Proof of purchase (sales receipt).
- User's guides, service manuals and parts catalogs are available from Maytag Appliances Sales Company, Maytag Customer Assistance.

Maytag Range Warranty

Full One Year Warranty - Parts and Labor

For **one (1) year** from the original retail purchase date, any part which fails in normal home use will be repaired or replaced free of charge.

Limited Warranties - Parts Only

Second Year - After the first year from the original purchase date, parts which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage and transportation.

Third Through Fifth Year - From the original purchase date, parts listed below which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage and transportation.

- **Electronic Controls**
- **Glass-ceramic Cooktop:** due to thermal breakage.
- **Electric Heating Elements:** surface, broil and bake elements on electric cooking appliances.

Third Through Tenth Year - From the original purchase date, parts listed below which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage and transportation.

- **Sealed Gas Burners**

Canadian Residents

The above warranties only cover an appliance installed in Canada that has been certified or listed by appropriate test agencies for compliance to a National Standard of Canada unless the appliance was brought into Canada due to transfer of residence from the United States to Canada.

Limited Warranty Outside the United States and Canada - Parts Only

For two (2) years from the date of original retail purchase, any part which fails in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, mileage and transportation.

*The specific warranties expressed above are the **ONLY** warranties provided by the manufacturer. These warranties give you specific legal rights, and you may also have other rights which vary from state to state.*

What is Not Covered By These Warranties:

1. Conditions and damages resulting from any of the following:
   - **a.** Improper installation, delivery, or maintenance.
   - **b.** Any repair, modification, alteration, or adjustment not authorized by the manufacturer or an authorized servicer.
   - **c.** Misuse, abuse, accidents, or unreasonable use.
   - **d.** Incorrect electric current, voltage, or supply.
   - **e.** Improper setting of any control.
2. Warranties are void if the original serial numbers have been removed, altered, or cannot be readily determined.
3. Light bulbs.
4. Products purchased for commercial or industrial use.
5. The cost of service or service call to:
   - **a.** Correct installation errors.
   - **b.** Instruct the user on the proper use of the product.
   - **c.** Transport the appliance to the servicer.
6. Consequential or incidental damages sustained by any person as a result of any breach of these warranties.

   Some states do not allow the exclusion or limitation of consequential or incidental damages, so the above exclusion may not apply.

MAYTAG • 403 West Fourth Street North • P.O. Box 39 • Newton, Iowa 50208

Form No. A/12/99 Part No. 8113P258-60 MAYTAG ONLINE http://www.maytag.com 74004065 Litho U.S.A.